

What is claimed is:

1. A dough composition comprising

a) flour, water and a leavening system in amounts sufficient to provide a
leavened dough composition; and

b) 0.005 to 0.2 % by weight of propylene glycol alginate;
said dough being at least partially developed.

2. The dough of claim 1, wherein said propylene glycol alginate is present in an
amount of about 0.01 to about 0.15 % by weight of the total dough composition.

3. The dough of claim 1, wherein said dough composition further comprises
emulsifier in an amount of about 0.1 to about 2.5% by weight of the total dough
composition.

4. The dough of claim 1, wherein said dough composition further comprises gum in
an amount no more than 0.4 percent by weight of the dough.

5. The dough of claim 1, wherein said dough composition further comprises gum in
an amount no more than 0.2 percent by weight of the dough.

6. The dough of claim 1, wherein said dough composition comprises no more than
about 0.05% of gum.

7. The dough of claim 1, wherein the resulting baked product is a biscuit and has a
Springiness Value of about 0.35 to about 0.45.

8. The dough of claim 1, wherein the resulting baked product is a bread product and
has a Springiness Value of about 0.45 to about 0.55.

9. The dough of claim 1, wherein the resulting baked product has a BSV of about 2.5 to about 6 cc/g

5 10. The dough of claim 1, wherein the resulting baked product has a BSV of about 3 to about 5 cc/g.

11. A dough product comprising

a. A dough composition of claim 1, and

10 b. A filling.

12. The dough product of claim 11, wherein said propylene glycol alginate is present in an amount of 0.05 to 0.15 % by weight of the total dough composition.

15 13. The dough of claim 11, wherein said dough product is a laminated biscuit.

14. The dough product of claim 11, wherein said propylene glycol alginate is present in an amount of 0.01 to 0.10 % by weight of the total dough composition, and wherein said dough composition further comprises emulsifier in an amount of 0.1 to 2.5% by weight of the total dough composition.

20

15. A dough product comprising a dough composition of claim 1 and having no filling.

25 16. The dough of claim 15, wherein said dough product is a laminated biscuit.

17. The dough product of claim 15, wherein said propylene glycol alginate is present in an amount of about 0.005 to about 0.1 % by weight of the total dough composition.

30

18. The dough composition of claim 1, said dough composition being refrigerated.

19. The dough composition of claim 18, said dough composition being disposed within a pressurized container in at least a partially unproofed state.

5 20. The dough composition of claim 1, said dough composition being frozen in an unproofed state.

21. A method for making an uncooked extruded dough product, comprising:

- 10 a. Providing a dough composition of claim 1, which composition further comprises pre-gelatinized starch comprising at least about 75 percent of amylopectin;
- b. Extruding said composition through a die under conditions so that the dough composition does not exceed 140°F. throughout the extrusion process; and
- 15 c. forming individual dough products from the extruded dough composition; wherein said pre-gelatinized starch, flour, leavening agent, propylene glycol alginate and water are present in an amount so that the dough product has a BSV of greater than about 3.0 cc/g.

20 22. A method of preparing a baked dough product, comprising

- a. Providing a dough composition of claim 1 in at least one 0.5-8 oz portion in an unproofed state,
- b. Proofing said dough portion,
- c. Baking said proofed portion to provide a baked dough product.

25

23. A method of preparing a baked dough product, comprising

- a. Providing a dough composition of claim 18 in at least one 0.5-8 oz portion,
- b. Proofing said dough portion,
- 30 c. Baking said proofed portion to provide a baked dough product.

24. A method of preparing a baked dough product, comprising

- a. Providing a dough composition of claim 20 in at least one 0.5-8 oz portion,
- b. Thawing said dough portion;
- c. Proofing said dough portion,
- d. Baking said proofed portion to provide a baked dough product.

25. A method of preparing a baked dough product, comprising

- a. Providing a dough composition of claim 20 in at least one 0.5-8 oz portion,
- b. Baking said frozen dough portion without an intermediate thawing or proofing step to provide a baked dough product.

26. The product made by the method of claim 21.

27. The product made by the method of claim 22.

28. The product made by the method of claim 23.

29. The product made by the method of claim 24.

30. The product made by the method of claim 25.